Café Americain

Catering Menu

cafeamrest@yahoo.com

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Baton Rouge, LA 70806

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**Catering Menu**

**Off-Site catering or pick up catering needs a minimum of 7 days’ notice.**

**Beverages**

All alcoholic & non-alcoholic beverages must be purchased from Café Americain. We do not allow any alcoholic beverages to be brought into the facility. There is a $50 set-up fee for all bars.

**Cash Bar**

Provided on a per drink charge to each guest. Includes non-alcoholic beverages. No minimum.

**Tab Bar**

Provided on a per drink charge to the host. Includes non-alcoholic beverages. No minimum.

**Hosted Open Bar**

Minimum of 50 guests, based on a three-hour function

House Brands-$20/per person

Call Brands-$22/per person

Premium Brands-$28/per person

(Included 5 domestic bottle beer brands and all house wins)

**Liqueurs**

Ameretto di Saronno, Bailey’s Irish Cream, Gran Gala, Godiva White Chocolate, Frangelico, Kahlua

**House Brands** **Call Brands** **Premium Brands**

SKOL Vodka Smirnoff Vodka Stoli Vodka

SKOL Rum Tito’s Vodka Absolute Vodka

SKOL Gin Tanqueray Gin Grey Goose

Inver House Scotch Bacardi Rum Beefeaters

El Toro Tequila Captain Morgan Spiced Rum Bombay

Beam’s Either Star Bourbon Jim Beam Meyer’s Dark Rum

 Old Charter Crown Royal

 Johnnie Walker Red Chivas Regal

 Seagram’s V.O Johnny Walker Black

 Dewar’s Scotch Cuervo Gold

 Jameson Irish Whiskey Jack Daniels

 Wild Turkey

**Soups**

½ Gallon $35

Gallon $60

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|  Cream of Crab & Broccoli |  Seafood Gumbo |
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|  Crawfish Étouffée with Rice (Seasonal) |  Cream of Crab & Asparagus  |
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Du Jour Soups (Seasonal/Gallon Only)

Chicken & Andouille Sausage Gumbo, Crab & Gouda, Shrimp & Crab Lobster Bisque, Three Cheese & Potato, Crab & Corn w/ Tomato Base, Crawfish & Lobster Bisque, Crab & Corn Bisque

**Salads**

**Cole Slaw, Potato Salad, Fruit Salad, House Salad or Caesar Salad**

$30 Each. Serves approximately 10

**Chicken Caesar**

Romaine lettuce, sliced grilled chicken breast, croutons, and freshly grated parmesan cheese, tossed in our house made Caesar dressing

$50/Serves approximately 8-10

**Garlic Salad**

Fresh garlic, iceberg lettuce, romaine lettuce, mushrooms, onions, tomatoes, freshly grated parmesan cheese, tossed in our house (sensation) dressing

$30/Serves approximately 8-10

**Spinach Salad**

Spinach leaves, bacon, eggs, onions, black olives, mushrooms tossed in a hot apple cider dressing

$35/Serves approximately 8-10

**Shrimp Pasta Salad (cold)**

Mayonnaise based with rotini pasta & spices

$40/Serves approximately 8-10

**Shrimp Remoulade**

Boiled shrimp over shredded lettuce, tossed in our house made remoulade dressing

$40/Serves approximately 8-10

**Dips**

All dips are ½ gallon served with crackers

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| Shrimp (cold) $50 | Crab & Broccoli (hot or cold) $50 |
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| Crab (cold) $50 | Oyster Rockefeller Dip (hot) $50 |
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| Crawfish (hot or cold) $50 | Spinach & Artichoke (hot or cold) $45 |
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**Trays**

$65/Small $125/Large

Fruit served with raspberry marshmallow dip

Grilled vegetables

Cheese & fruit dip served with raspberry marshmallow dip

Cheese & Vegetables served with ranch

Vegetable served with ranch

$40/Small $90/Large

**Finger Sandwich Tray**

**Ham, Turkey, Roast Beef, Ham & Cheese, Chicken Salad, or Assorted**

$30/50 Count $55/100 Count

**Mini Muffulettas**

$150/50 Count

**Mini Chicken Salad Croissants**

$65/25 Count

**Gourmet Finger Sandwiches (seasonal)**

$35/50 Count $70/100 Count

Examples: Cucumber/Cream cheese, Jamaican Relish, Turley/Spinach, BLT

**Pinwheel Wraps**

$110/100 Count

Turkey, Spinach, Bacon & Swiss, Roast Beef, Olive Spread, Spinach & Black Olives, Ham, Swiss, Lettuce & Olive Spread

**Cold Hors D’oeuvres**

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| **Marinated Artichoke Hearts** $75/50 Count |
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| **Marinated Mushrooms** $60/100 Count |
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| **Deviled Eggs** $40/60 Count |
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| **Cherry Tomatoes stuffed with Chicken Salad** $75/100 Count |
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| **Pecan Cream Cheese Balls (1oz)** $125/50 Count |

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| **Shrimp & Cream Cheese Pecan Balls** $125/50 Count |
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| **Boiled Shrimp** $150/100 Count |
| Served with cocktail or remoulade sauce |
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| **Marinated Crab Claws (seasonal)** $market price/100 Count |
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| **Marinated Shrimp & Fresh Melon Skewers** $5/Each |
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| **Antipasto with Toast Points** $75/Small $130/Large |

**Specialty Meats**

Served with pistolettes, mustard, mayo, & creole mustard or horseradish sauce

Personal Culinary Attendant available for $100

**Smoked Pulled Pork**

$13.99/Per Pound

**Honey Baked Ham**

$100/8-10 Pounds

**Steamship Roast Beef**

$market price/16-22 Pounds

**Pork Loin**

Marinated & grilled or smoked $95/7-10 Pounds

**Smoked Turkey Breast**

$90/8-10 Pounds

**Hot Hors D’oeuvres**

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| **Coconut Almond Chicken Fingers** | **Fried Chicken Bites** |
| Served with Marianne Dressing $80/50 Count | Served with a honey mustard sauce $65/100 Count |
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| **Coconut Almond Fried Shrimp** | **Fried Mushrooms** |
| Served with Marianne Dressing $100/50 Count | Served with ranch or a honey mustard sauce $60/50 Count |
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| **Blackened Chicken Fingers** | **Crab Stuffed Fried Jalapeno Peppers** |
| Served in a brandy tarragon or teriyaki sauce $60/50 Count | Served with ranch or a honey mustard sauce $100/50 Count |
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| **Crab Cakes (2oz)** | **Smoked or Grilled Sausage** |
| Topped with a sweet pepper corn sauce $8/Each | Served with assorted mustards or BBQ sauce $75/150 Count |
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| **Sweet Potato Hushpuppies**  | **Fried Pickled Green Beans** |
| $45/25 Count $75/50 Count | Served with a homemade remoulade or horseradish sauce $50/50 count |
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| **Brie and Raspberry** | **Fried Eggplant Sticks** |
| Wrapped in phyllo dough $150/50 Count | Served with marinara sauce $60/50 Count |
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| **Boudin Balls** | **Crawfish Étouffée in Pastry Shell (seasonal)** |
| $25/25 Count $45/50 Count | $125/50 Count |
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| **Swedish Meatballs** | **Petite Pastry with Seafood Cream Sauce** |
| Served with a special homemade sauce $110/100 Count | **(seasonal)** $125/50 Count |
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| **Fried Stuffed Shrimp** | **Sautéed Crab Claws (seasonal)** |
| Served with cocktail sauce $90/25 | Served in a lemon basil butter sauce $market price/100 Count |
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| **Bacon Wrapped Shrimp**  | **Fried Crab Claws (seasonal)** |
| Topped with a butter cinnamon sauce $75/50 Count | Served with cocktail sauce $market price/100 Count |
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| **Fried Shrimp** | **Egg Rolls** |
| Served with cocktail sauce $75/50 Count | Vegetables & pork served with a Marianne or honey mustard sauce $65/50 Count |
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| **BBQ Shrimp (New Orleans style)** | **Black Bean Southwest Spring Rolls** |
| $75/50 Count | Served with Marianne or honey mustard sauce $65/50 Count |
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| **Fried or Blackened Catfish Fingers** | **Broiled Stuffed Mushrooms** |
| $75/50 Count | Stuffed with shrimp and crabmeat in a scampi butter sauce $100/50 Count |
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| **Fried Oysters** | **Meat Pies** |
| Served with tartar or cocktail $100/50 Count | $95/50 Count |
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| **Fried or Grilled Chicken Fingers** | **Crawfish Pies** |
| Fried served with honey mustard | $120/50 Count |
| Grilled served with brandy tarragon or teriyaki sauce |
| $60/50 Count |

**Kabobs**

All kabobs are on an 8” skewer & come with wild rice, mushrooms, bell peppers, onions, and tomatoes

**Grilled Chicken Kabobs**

$6/Each Per Skewer

**Grilled Steak Kabobs**

$8/Each Per Skewer

**Shrimp Kabobs**

$8/Each Per Skewer

**Shrimp & Steak Kabobs**

$9/Each Per Skewer

**Meals and Sides by the Pan**

**Feeds 15-20 people**

**Seafood Pasta**

Seafood cream sauce on top of bowtie pasta served with bread $100/Pan

**Blackened or Grilled Shrimp Pasta**

Alfredo cream sauce over pasta served with bread $100/Pan

**Red Beans w/ Andouille Sausage**

With rice & cornbread $75/Pan

**White Beans w/ Smoked Ham**

With rice & cornbread $75/Pan

**Blackened or Grilled Chicken Pasta**

Alfredo cream sauce over pasta served with bread $85/Pan

**Jambalaya or Pastalaya**

$75/Pan (approximately 2 gallons)

**Shrimp or Chicken Scampi with three vegetables**

Served in scampi garlic butter sauce with choice of three vegetables and bread $85/Pan

Vegetables: broccoli, zucchini, squash, carrots, mushrooms, spinach, tomatoes and cauliflower

**Chicken Marsala**

Served with alfredo bowtie pasta OR steamed vegetables $100/Pan

**Sautéed Potatoes**

$65/Pan

**Potatoes Au Gratin** $65/Pan

**Dirty Rice**

Pork/Brisket/Ground Beef $85/Pan (approximately 2 gallons)

**Steamed Vegetables** $75/Pan

**Crawfish Stuffed Pork Tenderloin**

Topped with a smoked Gouda sauce $100/pan

 **Pecan Crusted Pork Tenderloin**

Topped with a burgundy mushroom sauce $100/Pan

**Desserts**

If you have a specific taste for something that is not listed, please do not hesitate to ask. I availability permits, we will try to accommodate your request.

**Homemade Cheesecake**

Please allow 4 days to prepare

Plain, Chocolate or raspberry topping $50/Each

Ask about our other flavors!

**Cheesecake Jefferson**

Our homemade cheesecake topped with out Bailey’s Irish Cream, chocolate rum sauce topping $55/Each

**Homemade Pies**

$15/Each

Mississippi Mud Pie

Lemon Ice Box Pie

Key Lime Pie

**Bailey’s Rum Bread Pudding**

$100 per pan (serves 20-30)

**Dessert Trays**

Cookie, Cake Squares, Petit-Four Cakes Prices Vary

**Cakes**

Chocolate Lovers, Black Forrest, Carrot Cake, Chocolate Peanut Butter, Strawberry Shortcake, German Chocolate

**Snickers Bar Pie**

$18/Each

**Pecan Pie**

$18/Each

**Ask about our other pastries**

**Build Your Own Catering Menu**

The below prices do not include tax or gratuity but **do include a side house salad and soft drink or iced tea.** We can customize these for you with any of our regular menu items as well.

Prices are subject to change.

**Lunch**

**Select (3) items from within any group**

**Group 1: $14 per person**

Soup and Salad-cup of soup or gumbo and your choice of side salad

French Cut Pork Chop served with green beans and dirty rice

Blackened Chicken Pasta

Grilled Chicken Breast served with veggies

Fried Catfish served with French fries and dirty rice

Hamburger Steak served with green beans and dirty rice

**Group 2: $16 per person**

Soup Du Jour with a small Shrimp Remoulade

½ Fried Shrimp Po’boy and Gumbo

Chicken Kabobs served with stuffed potato and dirty rice

Fried Shrimp Platter served with French fries and dirty rice

Coconut Almond Chicken Salad

Caesar Salad w/ choice of Tuna, Shrimp or Chicken (grilled or blackened)

Grilled Black Drum served with veggies

Boudin Stuffed French Cut Pork Chop served with green beans

**Group 3: $18 per person**

Fried Catfish and/or Shrimp served with stuffed potato and dirty rice

Steak Kabobs served with baked potato and dirty rice

Grilled Redfish served with veggies and dirty rice

Angel Hair Seafood Pasta

Grilled Shrimp and Catfish served with veggies and dirty rice

Seafood Stuffed Chicken Breast served with veggies

The below prices do not include tax or gratuity. We can customize these for you with any of our regular menu items as well. Prices are subject to change.

**Dinner**

**Select (3) items from within any group**

**All are served with your choice of our House salad or Caesar**

**Group 1: $18 per person**

French Cut Pork Chops (2) served with green beans and dirty rice

Grilled Chicken Kabob served with baked potato and dirty rice

Blackened Chicken or Shrimp Pasta

Fried Shrimp Platter served with studded potato or dirty rice

Grilled Shrimp or Catfish served with veggies and dirty rice

Cup of crab & broccoli soup with a DBL House salad with blackened or grilled shrimp or chicken

**Group 2: $22 per person**

Pecan Redfish served with veggies and dirty rice

Steak Kabobs served with baked potato and dirty rice

Angel Hair Seafood Pasta

Fried Shrimp & Catfish Platter served with studded potato and dirty rice

Stuffed Shrimp Platter served with a stuffed potato and dirty rice

New Orleans Style BBQ Shrimp (12) served with a baked potato

**Group 3: $26 per person**

Grilled Salmon served with veggies and dirty rice

Grilled or Pepper Crusted Tuna served with asparagus and dirty rice

Ribeye or Filet served with baked potato and dirty rice

Shrimp Orleans served with stuffed potato and dirty rice

Pecan Crusted Tenderloin topped with a burgundy mushroom sauce served with a stuffed potato

Seafood Stuffed Chicken served with veggies

**Group 4: $30 per person**

Seafood Platter served with studded potato and dirty rice

Boneless Stuffed Flounder topped with crab sauce served with baked potato

Crawfish Stuffed Pork Tenderloin served with stuffed potato and dirty rice

Ribeye or Filet topped with jumbo lump crab served with baked potato

Grilled Redfish topped with jumbo lump crab served with asparagus

Grilled Catfish Acadiana (2 filets) topped with crawfish Étouffée over rice served with stuffed potato

**Special Prix Fixe Menu**

Design your own person menu to include any of the following items. All of the following items are served with your choice of side salad and garlic bread

**Seafood Fettuccini**

Shrimp, crawfish and lump crab meat in our homemade cream sauce over bowtie pasta

**Pasta Primavera**

Bowtie pasta in a white cream sauce with carrots, broccoli, cauliflower, mushrooms and green onions

**Chicken or Shrimp Scampi**

Bowtie pasta with blackened chicken or sautéed shrimp, mushrooms, green onions and sautéed tomatoes in a scampi garlic butter sauce

**Grilled Shrimp Platter**

Grilled shrimp (12) served with steamed veggies

**Grilled Shrimp & Catfish Platter**

Seven (7) large butterflied shrimp and one (1) catfish filet grilled to perfection and served with steamed veggies

**Grilled Tuna Steak**

A sashimi grade tuna steak grilled to medium temperature and topped with lemon butter basil sauce and served with steamed veggies

**Fried Catfish & Shrimp Platter**

One (1) catfish filet and seven (7) shrimp fried to perfection and served with stuffed potato

**Fried Combo Platter**

Choice of two: one (1) catfish filet, seven (7) shrimp or seven (7) oysters fried and served with stuffed potato

**Eggplant Caroline**

Eggplant medallions lightly battered and fried served over Crawfish etouffee (seasonal)

**Prime Ribeye**

USDA Certified Angus Beef 14oz ribeye served with baked potato

**Filet**

USDA Certified Angus Beef 8oz filet served with baked potato

**Pecan Crusted Pork Tenderloin**

14-16oz pecan encrusted pork tenderloin topped with our house made apricot-jalapeno sauce and served with stuffed potato

**Café Surf & Turf**

USDA Certified Angus Beef 14oz ribeye served with six (6) grilled shrimp on top and baked potato

**Italian Stuffed Chicken**

Chicken breast stuffed with Italian sausage and spinach, topped with a bell pepper cream sauce and served with steamed green beans

**Trout Almandine**

Speckled trout topped with roasted almonds and served with steamed veggies

**Grilled or Blackened Mahi-Mahi**

Served with steamed veggies

**Crawfish Stuffed Chicken**

Chicken breast stuffed with crawfish Italian spinach and topped with a crawfish smoked Gouda sauce served with baked potato

**French Cut Pork Chops**

Two (2) 8oz ultra-tender French cut, topped with a cane syrup reduction served with a stuffed potato

**Pecan or Blackened Redfish**

Served with steamed veggies

**Pork Tenderloin**

Stuffed with crawfish Italian spinach topped with a crawfish smoked gouda sauce served with stuffed potato

**Steak Kabobs (2)**

Served with dirty rice

**Chicken Kabobs (2)**

Served with dirty rice

**8oz Ahi Tuna**

Sashimi tuna, pepper encrusted or plain topped with jumbo lump crabmeat served with steamed veggies

**Grilled or Blackened Salmon**

Topped with a creole mustard dill sauce served with steamed veggies

**Grilled or Blackened Drum**

Topped with lemon butter basil sauce served with steamed veggies

**Pork Tenderloin**

Topped with a burgundy mushroom sauce served with stuffed potato

**New Orleans Style BBQ Shrimp (12)**

Served with a baked potato

**Grilled Catfish Acadiana**

Catfish fillet served on bed of rice topped with crawfish etouffee, served with stuffed potato

**Boneless Stuffed Flounder**

Seafood stuffed flounder topped with a crabmeat meuniere, served with baked potato

**Shrimp Orleans**

Two (2) seafood stuffed shrimp wrapped with thin-cut catfish, fried and topped with seafood sauce, served with stuffed potato

**Fried Seafood Platter**

Hand battered and fried catfish, shrimp, oysters, crab claws, stuffed shrimp and a cup of seafood gumbo served with baked potato

**Fried Soft Shell Crab (seasonal)**

Served with stuffed potato

**Crawfish Etouffee**

Served over a bed of rice

**Additional Toppings:**

Grilled Shrimp

Jumbo Lump Crabmeat